Breville®

pick and mix **hand mixer**

instruction booklet

selection of recipes **included**

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

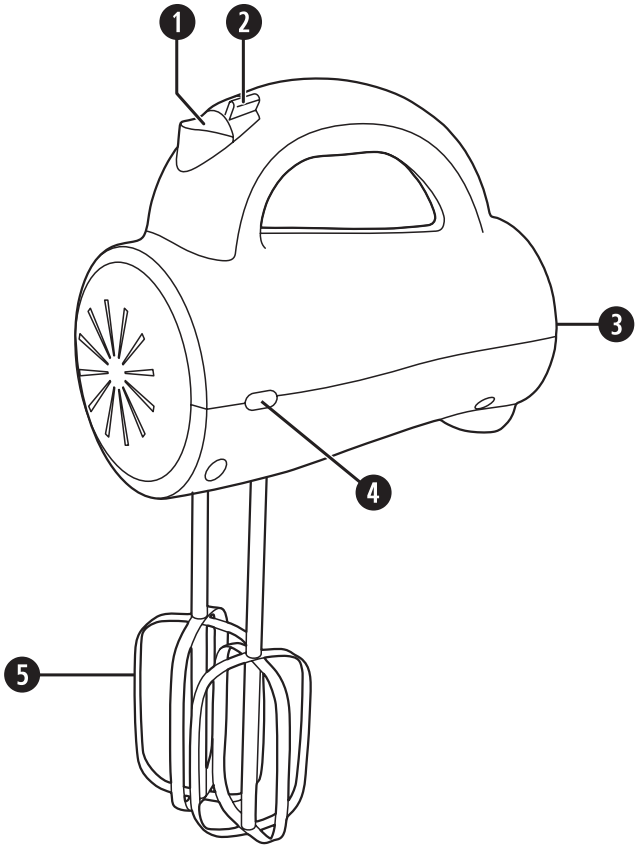
Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- ⚠ Never use any accessory or attachment not recommended by the manufacturer.
- ⚠ Remove attachments from the appliance before washing or cleaning them.
- ⚠ Keep fingers, hair and clothing away from the moving parts of the appliance when it is in use.
- ⚠ Do not attempt to eject, fit or remove attachments until the appliance has come to a complete stop.

features

1. **Eject button**
   Press to eject the beaters for cleaning or storage.
2. **Speed selector**
   The 5-way speed selector allows you to choose the perfect speed for every mixing task.
3. **Heel stand**
   Rest your hand mixer on its heel after use or when adding more ingredients.
4. **Power light**
   Lights up when the mixer is switched on
5. **Beaters**
   The twin stainless steel beaters make light work of cake mixes, sauces and whisking.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

Before first use

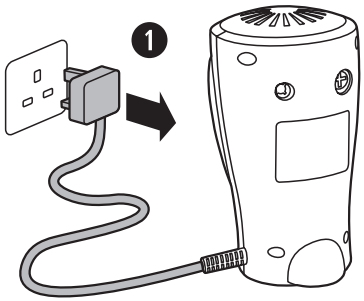
⚠ Make sure your hand mixer is switched off and unplugged from the mains supply socket before cleaning. Never immerse the body of the hand mixer, cord or plug in water or any other liquid.

- Before using your hand mixer for the first time, wash the stainless steel beaters in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners.
- Using a damp cloth or sponge, wipe the exterior of your hand mixer body.

Fitting the beaters

⚠ Make sure your hand mixer is switched off and unplugged from the mains supply socket before fitting or removing the beaters.

1. Ensure that your hand mixer is unplugged from the supply socket and the speed selector is set to **OFF**.
2. Insert one beater into a slot. Push it firmly until it locks into place.
3. Insert the other beater into the remaining slot. Push it firmly until it locks into place.
4. Your hand mixer is now assembled and ready to use.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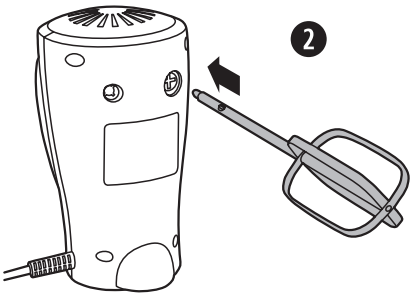
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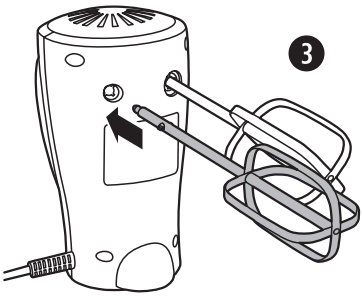
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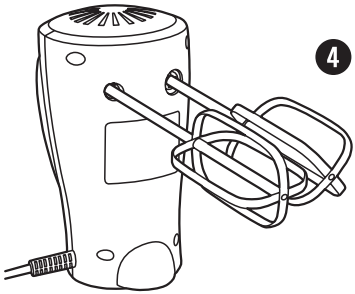
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using your hand mixer

⚠ Make sure your hand mixer is switched off and unplugged from the mains supply socket before fitting or removing the beaters.

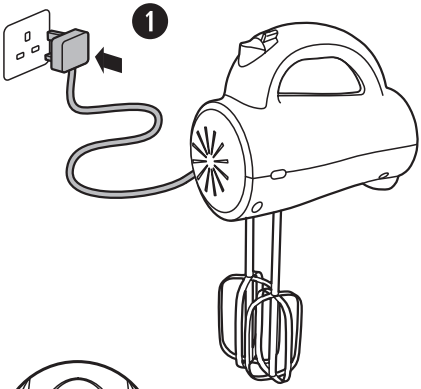
1. Plug your hand mixer into the mains supply socket.
2. Place the beaters into the ingredients to be mixed. Always support the container or bowl in which you are mixing ingredients whilst operating your hand mixer.
3. Set the speed selector to **1** to start mixing.
4. With your hand mixer running, select the desired speed setting using the speed selector. If you are not sure which setting to select, check your recipe or refer to the speed chart.

   ⚠ Always avoid contact with moving parts while the appliance is in operation. Keep hands, hair, clothing as well as other utensils away from the beaters during operation.
   Do not operate your hand mixer continuously for more than 3 minutes without giving it a rest period of 10 minutes.
   Never attempt to remove or replace the beaters whilst your food mixer is in operation, or plugged in to the mains supply.

5. When mixing, guide the hand mixer through the centre and around the sides of the mixing bowl.
6. When you have finished mixing the ingredients, set the speed selector to **OFF**. Scrape the beaters around the bowl to remove any remaining ingredients.
7. Unplug your hand mixer from the mains supply socket.

Speed chart

SPEED	FUNCTION	SUGGESTED USE
1	Blend	Combining liquids, folding ingredients
2	Mix	Preparing muffins and pastries
3	Stir	Preparing cake and pudding mixtures
4	Beat	Creaming sugar and butter, preparing cookie dough
5	Whisk	Whipping egg whites, mashing potatoes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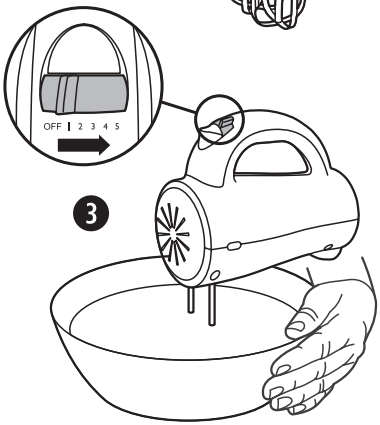
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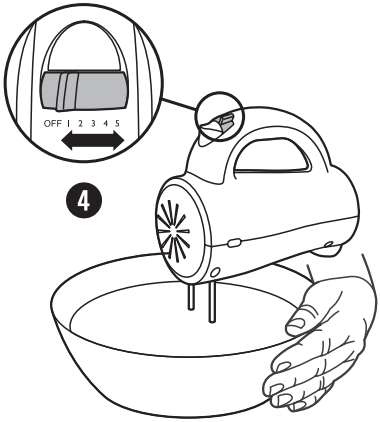
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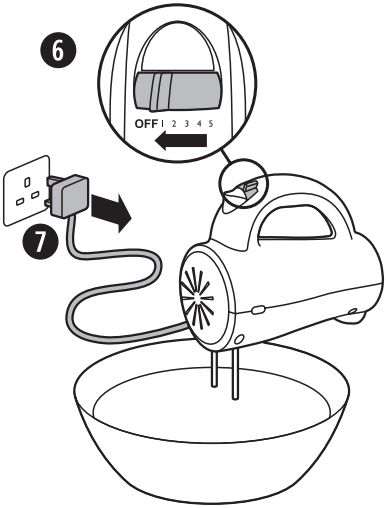
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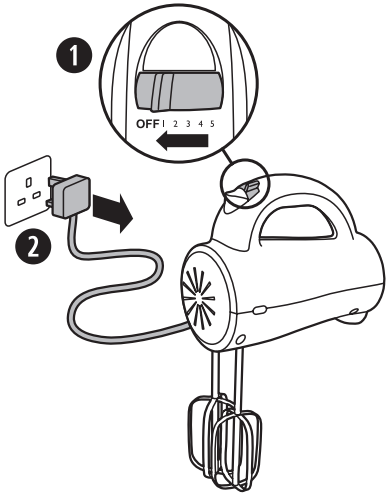
⚠ **Always unplug your hand mixer from the mains supply socket before cleaning it.**
Never immerse the hand mixer body, mains lead or plug in water or any other liquid.
Never use harsh abrasive cleaners or cleaning materials.

To make cleaning easier, clean your hand mixer and the beaters as soon as you have finished using them.

1. Set the speed selector to **OFF**.
2. Unplug your hand mixer from the mains supply socket.
3. Eject the beaters from your hand mixer by pressing the eject button. The beaters are heavy and care should be taken not to let them fall onto fragile surfaces or items when they are being ejected.
4. Wash the beaters in warm soapy water. Alternatively, wash them in a dishwasher.
5. Rinse and dry the beaters before storing or using them again.
6. Using a dampened cloth, wipe the body of your hand mixer.

Storage

Store your hand mixer in its packing or in a clean, dry place, out of the reach of children, ensuring that all the parts are dismantled.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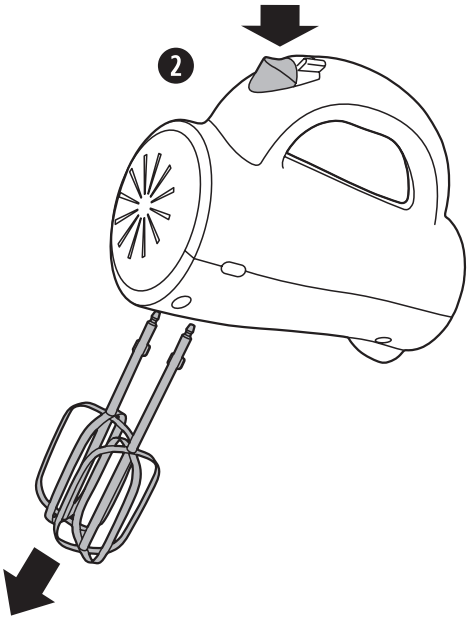
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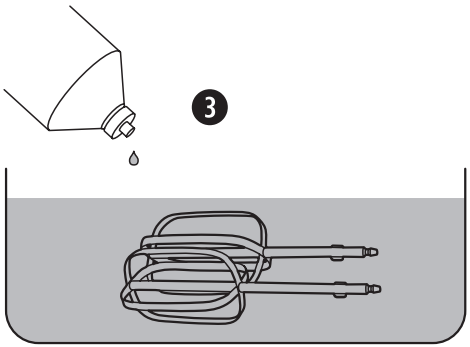
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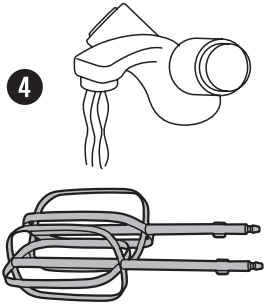
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Simple Pancakes - Serves 4

- 120g of plain flour
- 2 eggs
- 200ml milk
- 70ml of water
- Pinch of salt

1. Sift the flour into a mixing bowl then make a well in the middle of it with a spoon.
2. Break the eggs into the well and mix the ingredients with your hand mixer set to a medium speed.
3. Add the salt and gradually pour in the water and the milk continuously beating until the batter is smooth.
4. Heat some butter in a frying pan and when it is hot, add two ladlefuls of the batter to the pan. Swirl it around until the base of the pan is coated. Cook for approximately 1 minute and then carefully flip it over.
5. Cook it on the other side for another minute and then slide the pancake out of the pan onto a plate.
6. Repeat the process until all the batter is used up. Keep the pancakes warm until you are ready to eat them.
7. Serve sprinkled with lemon and sugar.

Toffee Sauce Variation: Heat 50g of butter, 70g of golden syrup. 70g of soft brown sugar and 1 teaspoon of vanilla extract to make a toffee sauce. When it is simmering, remove it from the heat and stir in 60ml of double cream. Serve this poured over the pancakes.

Vanilla Cupcakes with Raspberry Frosting - **Makes approx 15**

Cakes

- 225g of butter, softened
- 225g of caster sugar
- 4 eggs
- 1 teaspoon of vanilla extract
- 1 tablespoon of milk
- 225g of self raising flour, sifted.

Raspberry Frosting

- 100g of softened butter
- 50g of cream cheese
- 300g of icing sugar, sifted
- 80g of raspberries
- Raspberries for decoration

1. Pre-heat the oven to 180°C (gas mark 4).
2. In a mixing bowl cream the butter and caster sugar together using your hand mixer on a slow speed. Gradually increase the speed and add the eggs, vanilla and milk.
3. Sift in the self raising flour and mix until creamy.
4. Lay the cupcake cases out on a cake tray and spoon the mixture into cakes. Bake in the oven for 12-14 minutes until they are golden and springy to the touch. Remove from the oven and allow them to cool on a wire cake rack.
5. To make the frosting, start by rubbing the raspberries through a sieve. This will remove the seeds and make a lovely raspberry puree. Set aside.
6. In a clean bowl, begin to cream the butter using your hand mixer on a low speed. Then add the cream cheese while continuing to mix on a low speed.
7. Gradually add the icing sugar and raspberry puree until the mixture is smooth and creamy.
8. When the cakes have cooled, pipe or spoon on the frosting and finish with a raspberry on top.

Meringues topped with Strawberries and Cream - Serves 4

- 3 egg whites
- 175g of caster sugar
- 100g of strawberries, hulled and chopped
- 190ml of double cream

1. First, make the meringues. When making meringues it is important that the bowl and beaters are completely dry and free from grease or oil.
2. Pre-heat the oven to 150°C (gas mark 2). Cover a baking tray in baking parchment or greaseproof paper.
3. Place the egg whites into a medium bowl and begin mixing at a low speed until the eggs begin to froth. Then, raise the speed on your hand mixer to a faster setting.
4. Continue mixing until the egg whites form stiff peaks. This will take a couple of minutes.
5. Once peaks are able to stand up, begin adding the sugar gradually while continuing to whisk on a medium speed. The mixture should look glossy. Spoon the mixture onto the baking tray in small blobs about 2cm apart.
6. Place the meringues in the oven and reduce the heat to 140°C (gas mark 1). Leave to cook for approximately 1½ hours until they have a brown tinge to them. Turn the oven off and leave them to cool in the oven.
7. The meringues can be stored in an airtight container until they are needed.
8. Using your hand mixer, whip the double cream on a medium speed setting until it is thick. Top the meringues with the cream and sprinkle with strawberries.

Lemon Meringue Ice Cream - Serves 4

- One batch of meringues (see previous recipe)
- 400ml of double cream
- 200ml of Greek yogurt
- 200g of lemon curd
- 1 lemon zest and juice

1. Using your hand mixer, whip the double cream on a medium to high setting until it is thick. Then fold in the Greek yogurt, lemon curd, lemon zest and juice.
2. Crumble the meringues in to the mixture and gently fold the meringue pieces in. Transfer it to a wide container with a lid.
3. Place it in the freezer and if you wish, stir every couple of hours. This will create a smoother ice-cream. It should be frozen over 6-8 hours. Alternatively you can leave it to freeze overnight.

Baked Chocolate Orange Cheesecake - Serves 6-8

For the base

- 240g Orange chocolate biscuits (or chocolate digestives with a teaspoon of orange zest)
- 100g of melted butter

For the filling

- 200g of golden caster sugar
- 3½ tablespoons of orange juice
- 2 tablespoons of orange zest
- 4 tablespoons of corn-flour
- 600g of soft cheese (a mixture of light and full fat if you prefer)
- 3 medium eggs
- 300ml of double cream, whipped
- 100g of dark chocolate (70% cocoa), melted

1. In a food processor crush the biscuits then transfer the mixture to a bowl. Drizzle the melted butter over the biscuits and stir to combine. Line a round cake tin with baking parchment and then press the biscuits into the bottom. Place this in the fridge to harden.
2. Pre-heat the oven to 180°C (gas mark 4).
3. With your hand mixer on a medium speed, begin to beat the double cream in a large mixing bowl. Increase the speed until it is thick. Stir in the cream cheese.
4. In a separate bowl mix together the sugar, orange juice, zest, vanilla and cornflour. Pour this into the cream and cheese and beat on a low speed until it is fully combined.
5. Melt the chocolate in the microwave and allow it to cool slightly. Remove about a quarter of the mixture and mix it well with the melted chocolate. You should now have one bowl with light, creamy mixture and one bowl with the chocolate mixture.
6. Add the white mixture to the cake tin on top of the biscuit base. Then dollop the chocolate mixture on top, and gently stir using a skewer to create a marbled effect.
7. Place it in the pre-heated oven and cook for approximately 50 minutes until it is golden on top but slightly wobbly in the centre. If it looks like it is going to brown, cover it with tin-foil.
8. Remove from the oven and allow to cool. Serve in wedges sprinkled with grated chocolate.

Tempura King Prawns with Lemon Mayonnaise - Serves 4

For the Prawns
- 24 Large raw king prawns, heads and shells removed.
- 50g of corn-flour
- 200g of plain flour
- 1 large egg yolk
- 350ml of iced sparkling water (iced still water can also be used)
- Vegetable Oil, enough for deep frying

Lemon Mayonnaise
- 1 egg yolk
- 250ml, approximately of groundnut oil or light olive oil
- ½ teaspoon of salt
- ½ lemon, juiced

1. Prepare the mayonnaise first. The best oil to use is groundnut oil as it is flavourless, however a light olive oil will work just as well. The egg yolk enables the lemon juice to remain mixed with the oil.
2. In a small mixing bowl add the egg yolk and beat together using your hand mixer on a low speed setting.
3. Slowly begin to pour in the oil, gradually beating until it is mixed in. As you add the oil, continue mixing and the mixture will start to thicken.
4. Once it has reached a thick, creamy consistency, stir in the salt and the lemon juice.
5. This can then be stored in the fridge whilst you make the rest of the dish.
6. For the tempura batter, add the corn-flour, plain four, egg yolk and water in a bowl and using your hand mixer on a medium speed, mix together to form a batter. You may wish to add a little more or less water to get the batter to the desired consistency—when correct it should coat your finger.
7. Heat the oil until it is hot in a large pan. Coat each prawn with the batter and place them carefully into the hot oil using a slotted spoon.
8. Fry for approximately 3-4 minutes until they are golden and then remove and drain. You may need to do the prawns in batches so that they do not stick together.
9. Serve sprinkled with salt and the lemon mayonnaise.

Variations
Aioli: Replace the lemon juice with 2 cloves of crushed garlic

Dill and Lemon: This is perfect for fish. Use the above recipe for lemon mayonnaise adding 3 sprigs of chopped dill.

Easy Goats Cheese Soufflé - Serves 4

Cheese soufflé makes a lovely light lunch or supper dish. Once you have perfected the basic soufflé, try adding some different combinations of your favourite ingredients.

- 50g butter, plus extra for greasing
- 25g white breadcrumbs
- 50g plain flour
- 1 tsp mustard powder
- 300ml semi skimmed milk
- 4 eggs
- 100g crumbled goat's cheese
- Salt and freshly ground black pepper

1. Heat the oven to 200°C/fan 180°C/gas 6 and place a baking sheet on the middle shelf. Generously butter a 15cm soufflé dish then sprinkle in the breadcrumbs. Rotate the dish to ensure the butter is evenly coated. Tip out any excess breadcrumbs.
2. In a pan, melt the butter over a low heat; stir in the flour and mustard. Cook while stirring for 1 minute. Remove from the heat and gradually stir in the milk mixing thoroughly in small quantities at a time before adding more. Return to the heat and stir the mixture continuously until it becomes very thick. Transfer the mixture to a bowl and allow to it cool.
3. Separate the eggs placing the whites into a clean bowl and stirring the yolks into the sauce. Stir in the goats cheese and season well.
4. Begin whisking the egg whites on a medium speed until soft peaks form—do not over whisk the whites.
5. Using a metal spoon, gently fold the whipped egg whites into the cheese sauce mixture using a figure of eight motion. Make sure the egg whites are fully incorporated into the mixture.
6. Place the mixture into your prepared dish and smooth over the surface. Shake the dish gently to ensure the mixture is level.
7. Bake in a hot oven for 25-30 minutes until golden and risen.
8. Serve immediately. Delicious with cripsy baked jacket potatoes and fresh garden peas.

Spring Onion, Pancetta and Cheddar Muffins - Makes 12

These muffins are really versatile; try swapping the spring onions for red onion, pancetta for bacon and the cheddar for goats or blue cheese. Because pancetta is quite salty we have not included any added salt in this recipe

- 100g pancetta slices
- 8 spring onions, finely sliced.
- 250g self-raising flour
- 2 tsp baking powder
- ½ tsp bicarbonate of soda
- 2 eggs
- 80g unsalted butter, melted and cooled
- 200ml buttermilk
- 1 tbsp finely chopped chives (optional)
- 150g strong cheddar, grated
- Freshly ground black pepper to taste

1. Heat the oven to 200°C/400°F/gas mark 6 and line a muffin tin with 12 paper muffin cases.
2. Heat a frying pan over medium heat and dry fry the pancetta until it's golden and crispy (be careful because pancetta slices cook really quickly). Remove the pancetta from the pan with a slotted spoon and drain on kitchen paper. Allow it to cool then crumble it.
3. In the same fat used to cook the pancetta, sauté the spring onion until just softened, (about five minutes), then set aside to cool.
4. Place the flour, baking powder, bicarbonate of soda and pepper into a clean mixing bowl.
5. In a jug, whisk together the eggs, butter and buttermilk on a medium speed for 30 seconds.
6. Pour the egg mixture into the flour mixture and gently fold them together using a spatula (the mixture should not be smooth so do not over mix).
7. Fold in the pancetta, onions and two thirds of the cheese.
8. Spoon or scoop the mixture into the muffin tin, sprinkle on the rest of the cheese and bake for about 18 minutes until the tops are golden and a toothpick inserted into the centre of a muffin comes out clean.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 3 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

BLUE – NEUTRAL BROWN – LIVE

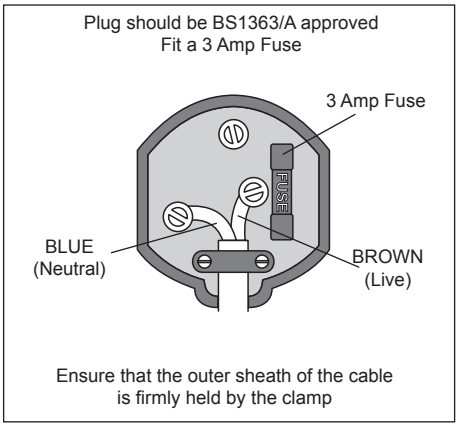
The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 3 amp fuse must be fitted either in the plug or adaptor or at the distribution board.

CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (⏚) OR COLOURED GREEN OR GREEN AND YELLOW.

This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.



These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Jarden Consumer Solutions (Europe) Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

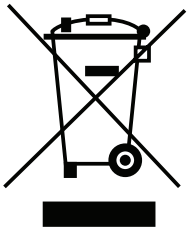
This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.

WEEE

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at info@pulse-uk.co.uk for further recycling and WEEE information.



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The product you buy may differ from the one shown due to continuing product development. One (1) Year Limited Warranty—see inside for details.
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Made in PRC

www.breville.co.uk

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